

Campo Viejo™

TEMPRANILLO

"The layout of our vineyard plots allows me to select the right grapes especially for this wine, assessing how their potential develops with each vintage. The end result is rounded, flavoursome and well-balanced wine."

Regional overview / The Denominación de Origen Calificada Rioja is located in the north of Spain, in the Ebro River Valley, and it's divided into 3 zones: Rioja Alta, Rioja Alavesa and Rioja Oriental. The whole area hosts 66 thousand hectares of vineyards, distributed in terraces at both sides of the river. Rioja's mild climate, being a confluence of Atlantic and Mediterranean influences, is perfect for grape growing. The diversity of soil types and mesoclimates, together with local varieties and centuries old experience in winemaking makes Rioja one of the most emblematic regions in the world.

Vineyards / Campo Viejo benefits from the diversity provided by Rioja by sourcing grapes from vineyards distributed throughout the region, each one of them with its unique characteristics imprinted in the wines obtained. Sustainable practices are used during the growing season to ensure high quality grapes in each vintage are obtained in a respectful manner with the environment. The Campo Viejo winery itself was built to be sustainable and pioneered in the country to be the first Spanish winery to be carbon footprint certified, among other certifications.

Winemaking and ageing / The grapes coming from different locations are de-stemmed, gently crushed and carried via gravity force to stainless steel vats for fermentation at a controlled temperature of approximately 25°C. During fermentation, regular pump-overs are used in order to extract colour and flavours.

After fermentation, the wine ages in American oak barriques (225 litres) for 4 months and in this stage it gains the toasted aromas that complement the primary fruit character. After the oak ageing the wine is bottled where it will round up its flavours and be ready to be consumed.

Tasting / The most vibrant expression of Tempranillo that shows fresh red fruit characteristics and a slight vanilla character from it's ageing for four months in American oak. Its nose is rich in aromas and pronounced in intensity. We are struck by the fresh red fruit, later we get the wood nuances with gently sweet notes of vanilla to finish with other sweet spices. On the palate it is perfumed, soft and fresh with a long finish that leaves memories of red fruit, vanilla and cocoa.



Tempranillo



4 months ageing
in oak barrels



Pasta, poultry, grilled chicken and
vegetables, fresh light cheeses, small bites



15 - 16 °C

WINE MODERATION
CHOOSE | SHARE | CARE
PLEASE DRINK RESPONSIBLY

ADD SOME
PASIÓN

